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> Pampered Chef Ice Cream Maker Model 9697 Instruction Manual

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Model: 9697

INTRODUCTION

Welcome to the world of homemade frozen treats with your new Pampered Chef Ice Cream Maker Model 9697. This manual provides essential information for the safe and efficient operation, maintenance, and care of your appliance. Please read all instructions carefully before first use to ensure optimal performance and longevity of your ice cream maker.

IMPORTANT SAFETY INFORMATION

- Read all instructions before operating the appliance.
- Do not immerse the motor unit in water or other liquids.
- Always unplug the appliance from the outlet before cleaning or when not in use.
- Keep hands and utensils out of the freezer bowl during operation to reduce the risk of injury to persons or to the appliance itself.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- This appliance is for household use only.

WHAT'S IN THE BOX

Your Pampered Chef Ice Cream Maker Model 9697 package includes the following components:

- Freezer Bowl (Base)
- Motor Unit with Lid
- Paddle (Dasher)
- Storage Lid (Orange Silicone)

- Instruction Manual



Image: Pampered Chef Ice Cream Maker components, including the white freezer bowl, the clear motor unit with its lid, and a separate orange silicone storage lid.

SETUP AND FIRST USE

1. **Unpack and Clean:** Carefully remove all components from the packaging. Wash the freezer bowl, paddle, and lids in warm, soapy water. Rinse thoroughly and dry all parts completely. The motor unit should be wiped clean with a damp cloth. Do not immerse the motor unit in water.
2. **Freeze the Bowl:** Place the empty freezer bowl in the back of your freezer for at least 8-12 hours, or until completely frozen. For best results, store the bowl in the freezer at all times so it's ready for use. The bowl contains a cooling liquid that needs to be fully frozen to make ice cream.
3. **Assemble the Motor Unit:** Insert the paddle into the center opening of the motor unit lid. The paddle should fit securely.
4. **Initial Assembly (without mix):** Place the motor unit with the paddle onto the frozen bowl. Align the tabs on the motor unit with the slots on the bowl and twist to lock it into place. This ensures you understand the assembly process before adding ingredients.

OPERATING INSTRUCTIONS

Follow these steps to make delicious homemade ice cream:

1. **Prepare Your Mix:** Prepare your desired ice cream or frozen dessert recipe. Ensure all ingredients are thoroughly mixed and any sugar is fully dissolved. A basic vanilla ice cream recipe often includes heavy whipping cream, whole milk, sugar, and vanilla extract.
2. **Chill the Mix:** For best results, chill your ice cream mix in the refrigerator for at least 30 minutes before pouring it into the frozen bowl. This helps achieve a better consistency faster.
3. **Assemble for Churning:**

- a. Remove the frozen bowl from the freezer.
- b. Pour the chilled ice cream mix into the frozen bowl. Do not fill above the maximum fill line.
- c. Place the motor unit with the paddle onto the frozen bowl. Align the tabs and twist to lock it securely.
- d. Plug the appliance into a standard electrical outlet.

4. Start Churning:

- a. Press the "Power" button to turn on the unit.
- b. Set the desired churning time using the "Timer" buttons. A typical churning time is 20-25 minutes, but this can vary based on the recipe and desired consistency.
- c. The machine will begin churning. The paddle will rotate, mixing and freezing the ingredients.

5. Monitor Consistency: Observe the ice cream through the clear lid. The ice cream will thicken as it churns. For a soft-serve consistency, stop the machine when it reaches your desired texture. For a firmer consistency, proceed to the next step.

6. Final Freezing (for firmer ice cream): Once churning is complete, unplug the unit and remove the motor unit and paddle. Scrape the ice cream into an airtight container or use the provided orange silicone storage lid to cover the freezer bowl directly. Place it in the freezer for 2-4 hours to achieve a firmer, scoopable consistency.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your ice cream maker.

1. **Disassembly:** Always unplug the unit before disassembling. Remove the motor unit from the freezer bowl, then remove the paddle from the motor unit lid.
2. **Cleaning the Freezer Bowl, Paddle, and Lids:** These parts should be hand washed in warm, soapy water. Rinse thoroughly and dry completely before storing. Do not wash in a dishwasher, as this may damage the components.
3. **Cleaning the Motor Unit:** Wipe the motor unit with a damp cloth. Do not immerse the motor unit in water or any other liquid.
4. **Storage:** Ensure all parts are completely dry before storing. Store the freezer bowl in the freezer for convenience, and the other components in a dry, safe place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Ice cream does not freeze or remains too soft.	Freezer bowl not sufficiently frozen. Ingredients not pre-chilled. Too much mix in the bowl. Ambient room temperature too high.	Ensure freezer bowl is frozen for 8-12 hours (or longer) at 0°F (-18°C) or colder. Always chill your mix for at least 30 minutes before churning. Do not exceed the maximum fill line. Operate the machine in a cooler environment if possible.

Problem	Possible Cause	Solution
Motor unit stops during operation.	Ice cream has become too thick. Motor overheating.	This is normal. The machine is designed to stop when the mixture reaches a very thick consistency. Turn off the unit, unplug, and remove the ice cream. Unplug the unit and let it cool down for a few minutes before restarting.
Loud noise during operation.	Paddle not correctly installed. Motor unit not securely locked onto the bowl.	Ensure the paddle is properly seated in the motor unit. Verify the motor unit is securely locked onto the freezer bowl.

SPECIFICATIONS

- **Brand:** Pampered Chef
- **Model Number:** 9697
- **Material:** Plastic
- **Color:** Silver (referring to the motor unit, bowl is white)
- **Special Features:** Automatic, Portable
- **Operation Mode:** Automatic
- **Product Care Instructions:** Hand Wash
- **Item Weight:** 6.14 pounds
- **Package Dimensions:** 11.5 x 10 x 9.5 inches

WARRANTY AND SUPPORT

For detailed warranty information, product registration, or customer support, please refer to the official Pampered Chef website or contact their customer service directly. Keep your purchase receipt for warranty claims.